



## Chicken Thighs With Vegetables

### Ingredients

2 cups Basmati rice	12 fresh asparagus, trimmed and cut into 2-inch pieces
4 cups water	2 small green bell peppers, cut into 1/2-inch strips
1 tablespoon vegetable oil	1 tablespoon fish sauce
1 red onion, cut into 1/2-inch slices	1 egg
3½ pounds skinless, boneless chicken thighs, cut into 2-inch strips	2 cups fresh basil leaves
1 tablespoon minced fresh ginger root	1 cup fresh cilantro leaves, chopped
6 cloves garlic, minced	2 tablespoons sesame seeds, for garnish
3 cups mushrooms, cut in half	soy sauce to taste

### Directions

Bring the rice and water to a boil together in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 35 to 40 minutes.

When the rice is nearly done cooking, heat the oil in a large skillet over high heat. Cook the onion in the hot oil until softened, 2 to 3 minutes. Add the chicken, garlic, and ginger to the skillet and continue cooking and stirring until the chicken is completely browned, 7 to 10 minutes. Fold the mushrooms, asparagus, bell peppers, and fish sauce into the chicken mixture; continue cooking just until hot, about 5 minutes. Crack the egg and scramble it into the mixture. Add the basil leaves to the mixture; cook until the leaves wilt slightly, about 30 seconds. Remove pan from heat immediately. Serve over the basmati rice. Garnish with the cilantro and sesame seeds and a drizzle of the soy sauce.